

With a menu inspired by the city's deep love of food, we invite you to take a trip to New Orleans at our modern Grill House. Look out for a heady mix of meat, fish and Cajun spices perfectly prepared by the team overseen by Executive Chef Dimitris Fatisis. Enjoy a succulent selection of New Orleans-influenced dishes including prime cuts all grilled to your liking and served in relaxed poolside surroundings.

Raw & Cured

Tuna tartar with olives, Creole gazpacho and potato chips	19.00€
Beef Carpaccio with Foie Gras and Porcini	27.00€

Salads

Quinoa with beetroot and goat cheese, fresh herbs and basil vinaigrette	18.00€
Fresh green Salad with chopped root vegetables, chickpeas mousse and roasted Pecan dressing ^{V/VG/GF}	16.00€
Butter Lettuce, Avocado, Grilled red capsicum, corn, BBQ Chicken with Cajun Spices and Sherry vinegar dressing	17.50€

Starters

Parmentier soup with potato and vegetables ^{VG/GF}	12.00€
Smoked Burrata served on tomato tart with Eggplant and rosemary ^V	18.00€
Bayou Salmon Pastrami with Cucumber and avocado, yoghurt sauce and fresh herbs salad	17.00€
Hot Spinach dip baked oven served with sour dough crostini ^{V/GF}	12.00€
Mac & Cheese with Ham and Gruyere cheese	15.00€

Main Courses

King Crab Tagliatelle with roasted cherry tomato, red bell peppers and prawn oil	32.00€
Rack of Lamb with Eggplant Barigoule	29.00€
Smoked Black Angus Beef Burger 250gr on Brioche bread with Mardi Grass Slaw, grilled onions and smoked cheese	28.00€
Chickpea burger with tomato, lettuce & guacamole in whole meal burger buns ^{V/VG}	21.00€

The Cajun Grill

Pork ribs 400gr with blackberry barbecue sauce	34.00€
Jumbo Prawns served with Crawfish butter	34.00€
Black Angus Rib Eye 300gr	37.00€
Black Angus tender loin 250gr	36.00€
Tomahawk steak 1200gr	85.00€
T-Bone 550gr	62.00€
Red Snapper fillet	29.00€
Baby Chicken	28.50€

Accompany your Cajun selection with one of the following side dishes

Sides / 7.00€

Truffle mash potatoes ^V	
Country fries ^{VG/GF}	
Warm potato salad with beer dressing ^V	
Wild Mushrooms with Spinach ^{VG/GF}	
Fresh green Salad with roasted Pecan dressing ^{VG/GF}	
Charcoal-oven Roasted Pumpkin with Sweet potato Garlic yoghurt & burnt butter ^{V/GF}	
Corn Marque Choux ^{VG/GF}	

Desserts

Chocolate fondant	12.50€
Armenoville	12.50€
Muscat wine granita with mango ice cream & fruit salad	12.00€
Fresh fruits Platter	12.50€
Selection of Ice creams & Sorbets	3.50€

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts.
The following dishes are suitable for: ^VVegetarians, ^{VG}Vegans, ^{GF}Gluten Intolerance, ^{*}Optional Choice

An Exclusive Menu for Young Food Explorers

Annabel Karmel, the leading global food expert in baby and children's food, is now pioneering the way youngsters refuel whilst on vacation. Our new world-class baby and children's menu at Sani Resort, specially designed by Annabel Karmel, introduces a world of flavor and fun. With lots of super-tasty, balanced meals to choose from including vegetarian and vegan options - even the pickiest eaters will transform into young food explorers! Bring your family together over the table this holiday and enjoy Annabel's Exclusive Menu across the resort's restaurants.

Toddlers Menu Served blended

Chicken with rice or vegetables *GF*

Beef with rice or vegetables *GF*

Cod with steamed vegetables *GF*

All the above courses can also be served blended

Penne with tomato sauce or butter *VG*

Potato, zucchini and carrot puree *VG*

Apple, pear and banana puree *VG*

Kids Menu

Mediterranean tomato & vegetable soup <i>V/GF/VG</i>	7.00€
Prawn salad boats <i>GF</i>	12.00€
Colorful quinoa salad <i>V/GF/VG</i>	8.00€
Annabel's favorite Cobb salad <i>V/GF/VG</i>	10.00€
Cheeky chicken & veggie burgers	10.00€
Hidden vegetable Bolognese	10.00€
Penne with tomato sauce <i>VG</i>	9.00€
Crispy baked cod with oven baked sweet potato	12.00€
Succulent marinated steak with roasted vegetables <i>GF</i>	14.00€

Desserts

Fruity salad	5.00€
Yoghurt with fresh fruits & honey	5.00€
Banana & Strawberry ice cream	5.00€

Dine Around Menu

Starters

House chopped vegetables salad, with chickpeas, parmesan cheese, croutons & champagne dressing ^{V/VG*}

Suggested wine: Konstantara (Sauvignon Blanc)

Waldorf salad with chicken, lettuce, grapes, walnuts, apple and yoghurt mustard dressing ^{VG*}

Suggested wine: Boutari (Moschofilero)

Grilled eggplant with roasted pumpkin, herb salad, goat's curd & toasted bread ^{V/GF*/VG*}

Suggested wine: Goumenissa (Xinomavro / Negkoska)

Caprese salad, mozzarella with heirloom tomatoes, basil and wild rocket ^{V/GF*}

Suggested wine: Tavo (Pinot Grizio)

Main Courses

Grilled chicken breast served with BBQ maple sauce & hot crushed potato

Suggested wine: Petrines Plagies (Chardonnay / Malagousia)

Roasted cauliflower with Brussels sprouts, raisins & garlic ^{V/VG/GF}

Suggested wine: Amuse (Sauvignon Blanc / Mouchtaro)

Sea bream fillet grilled with sheared cherry tomatoes, capers & zucchini ^{GF}

Suggested wine: Techni Alypias (Sauvignon Blanc / Assyrtiko)

Beef Stew with potato puree & seasonal vegetables

Suggested wine: Nemea Papaioannou (Agiorgitiko)

Desserts

Suggested dessert wine: Samos Vin Doux (Muscat) 50ml

Watermelon granita with mint & yoghurt cream ^{GF}

Pavlova with mascarpone cream & strawberries

Selection of Ice creams & Sorbets

Wine & Food Pairing

*Enhance your dinner experience with our three-wine course recommendation
with a price of 18.00 €*